AMENDMENTS TO THE CLAIMS

Please amend the claims as follows:

1. (Original) An edible product comprising a sweetening agent for masking a bitter, sour and/or astringent taste of the edible product, said product additionally comprising from 0.2 to 25% by weight a plant sterol ester for replacing part of the taste masking sweetening agent in an amount effective to reduce the amount of sweetening agent used to mask the bitter, sour, and/or astringent taste of the edible product in comparison to a comparable edible product which does not comprise the plant sterol

ester, wherein the amount of plant sterol ester is from 0.2 to 25% by weight.

2. (Canceled)

- 3. (Currently Amended) The product according to of claim 1, wherein the amount of plant sterol ester in the product is from 0.5 to 15% by weight, preferably from 1 to 10% by weight.
- 4. (Currently Amended) The product according to of claim 1, wherein the sweetening agent comprises a carbohydrate sweetening agent or a non-carbohydrate sweetening agent or a mixture thereof.
- 5. (Currently Amended) The product according to of claim 4, wherein the amount of carbohydrate sweetening agent in the product is from 0.1 to 30% by weight, preferably from 0.5 to 20% by weight, more preferably from 1 to 10% by weight and

most preferably from 2 to 7% by weight, and wherein the amount of non-carbohydrate sweetening agent in the product is from 0.00005 to 0.08% by weight, preferably from 0.0003 to 0.05% by weight, more preferably from 0.002 to 0.02% by weight and most preferably from 0.01 to 0.02% by weight.

- 6. (Currently Amended) The product according to of claim 1, wherein the amount of sweetening agent is reduced by 5 to 99% by weight, preferably by 10 to 75% by weight, more preferably by 10 to 50% by weight, and most preferably by 15 to 30% by weight.
- 7. (Currently Amended) The product according to of claim 1, wherein the plant sterol ester is sterol fatty acid ester.
- 8. (Currently Amended) The product according to of claim 1, wherein the plant sterol ester is plant stanol fatty acid ester.
- 9. (Currently Amended) The product according to of claim 1, wherein the viscosity of the product is 0.001 to 2.0 Pas, preferably 0.002 to 1.5 Pas, more preferably 0.002 to 1.0 Pas, still more preferably 0.002 to 0.5 Pas and most preferably 0.004 to 0.5 Pas.
- 10. (Currently Amended) A cereal milk based drink comprising <u>0.5-8.0%</u> by weight carbohydrate sweetening agent for masking a bitter, sour and/or astringent taste

of the cereal milk based drink, said drink additionally comprising a plant sterol ester in an amount effective to reduce the amount of carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste of the cereal milk based drink in comparison to a comparable cereal milk based drink which does not comprise the plant sterol ester, wherein the amount of plant sterol ester is 0.2-10% by weight, preferably 0.5-5.0% by weight plant sterol ester and 0.5-8.0% by weight, preferably 0.6-5.0% by weight carbohydrate sweetening agent.

- 11. (Currently Amended) A milk based cocoa drink comprising <u>0.2-8.0% by weight carbohydrate sweetening agent for masking a bitter, sour and/or astringent taste of the milk based cocoa drink, said drink additionally comprising a plant sterol ester in an amount effective to reduce the amount of carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste of the milk based cocoa drink in comparison to a comparable milk based cocoa drink which does not comprise the plant sterol ester, wherein the amount of plant sterol ester is <u>0.2-10%</u> by weight, preferably <u>0.5-5.0%</u> by weight plant sterol ester and <u>0.2-8.0%</u> by weight, preferably <u>0.2-5.0%</u> by weight carbohydrate sweetening agent.</u>
- 12. (Currently Amended) A milk based coffee drink comprising <u>0.1-6.5%</u> by weight carbohydrate sweetening agent for masking a bitter, sour and/or astringent taste of the milk based coffee drink, said drink additionally comprising a plant sterol ester in an amount effective to reduce the amount of carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste of the milk based coffee drink in

comparison to a comparable milk based coffee drink which does not comprise the plant sterol ester, wherein the amount of plant sterol ester is 0.2-7.0% by weight, preferably 0.2-5.0% by weight, more preferably 0.5-2.0% by weight plant sterol ester and 0.1-6.5% by weight, preferably 0.5-5.5% by weight carbohydrate sweetening agent.

- 13. (Currently Amended) A soy milk based drink comprising <u>0.1-2.3%</u> by weight carbohydrate sweetening agent for masking a bitter, sour and/or astringent taste of the soy milk based drink, said drink additionally comprising a plant sterol ester in an amount effective to reduce the amount of carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste of the soy milk based drink in comparison to a comparable soy milk based drink which does not comprise the plant sterol ester, wherein the amount of plant sterol ester is 0.2-10% by weight, preferably 0.5-5.0% by weight plant sterol ester and 0.1-2.3% by weight, preferably 0.2-2.0% by weight, more preferably 0.3-1.2% by weight carbohydrate sweetening agent.
- 14. (Currently Amended) A soy milk based drink comprising <u>0.00005-0.05% by</u> weight non-carbohydrate sweetening agent for masking a bitter, sour and/or astringent taste of the soy milk based drink, said drink additionally comprising and plant sterol ester in an amount effective to reduce the amount of non-carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste of the soy milk based drink in comparison to a comparable soy milk based drink which does not comprise the plant sterol ester, wherein the amount of plant sterol ester is 0.2-10% by weight, preferably 0.5-5.0% by weight plant sterol ester and 0.00005-0.05% by weight,

preferably 0.0003-0.04% by weight, more preferably 0.002-0.02% by weight non-

carbohydrate sweetening agent.

15. A soy based fruit and/or flavoured drink comprising (Currently Amended)

soy and 0.1-9.0% by weight carbohydrate sweetening agent for masking a bitter, sour

and/or astringent taste of the fruit and/or flavoured drink, said drink additionally

comprising a plant sterol ester in an amount effective to reduce the amount of

carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste of

the fruit and/or flavoured drink in comparison to a comparable fruit and/or flavoured

drink which does not comprise the plant sterol ester, wherein the amount of plant sterol

ester is 0.2-10% by weight, preferably 0.5-5.0% by weight plant sterol ester and

0.1-9.0% by weight, preferably 0.2-7.0% by weight, more preferably 0.5-5.0% by weight

carbohydrate sweetening agent.

A sov based fruit and/or flavoured drink comprising 16. (Currently Amended)

soy and 0.00005-0.05% by weight non-carbohydrate sweetening agent for masking a

bitter, sour and/or astringent taste of the fruit and/or flavoured drink, said drink

additionally comprising a plant sterol ester in an amount effective to reduce the amount

of non-carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent

taste of the fruit and/or flavoured drink in comparison to a comparable fruit and/or

flavoured drink which does not comprise the plant sterol ester, wherein the amount of

plant sterol ester is 0.2-10% by weight, preferably 0.5-5.0% by weight plant sterol ester

and 0.00005-0.05% by weight, preferably 0.0003-0.04% by weight, more preferably

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0.002-0.02% by weight non-carbohydrate sweetening agent.

17. (Currently Amended) A soy based coffee or cocoa drink comprising soy and

0.1-5.5% by weight carbohydrate sweetening agent for masking a bitter, sour and/or

astringent taste of the coffee or cocoa drink, said drink additionally comprising a plant

sterol ester in an amount effective to reduce the amount of carbohydrate sweetening

agent used to mask the bitter, sour, and/or astringent taste of the coffee or cocoa drink

in comparison to a comparable coffee or cocoa drink which does not comprise the plant

sterol ester, wherein the amount of plant sterol ester is 0.2-10% by weight, preferably

0.5-5.0% by weight, more preferably 0.5-2.5% by weight plant sterol ester and 0.1-5.5%

by weight, preferably 0.5-4.5% by weight carbohydrate sweetening agent.

18. (Currently Amended) A soy based coffee or cocoa drink comprising soy and

0.00005-0.05% by weight non-carbohydrate sweetening agent for masking a bitter, sour

and/or astringent taste of the coffee or cocoa drink, said drink additionally comprising a

plant sterol ester in an amount effective to reduce the amount of non-carbohydrate

sweetening agent used to mask the bitter, sour, and/or astringent taste of the coffee or

cocoa drink in comparison to a comparable coffee or cocoa drink which does not

comprise the plant sterol ester, wherein the amount of plant sterol ester is 0.2-10% by

weight, preferably 0.5-5.0% by weight, more preferably 0.5-2.5% by weight plant sterol

ester and 0.00005-0.05% by weight, preferably 0.0003-0.04% by weight, more

preferably 0.002-0.02% by weight non-carbohydrate sweetening agent.

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carbohydrate sweetening agent for masking a bitter, sour and/or astringent taste of the cereal whey based drink, said drink additionally comprising a plant sterol ester in an amount effective to reduce the amount of carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste of the whey based drink in comparison to a

(Currently Amended) A whey based drink comprising 0.5-7.0% by weight

comparable whey based drink which does not comprise the plant sterol ester, wherein

the amount of plant sterol ester is 0.2-7.0% by weight, preferably 0.2-5.0% by weight,

more preferably 0.5-3.0% by weight plant sterol ester and 0.5-7.0% by weight,

preferably 1.0-6.0% by weight carbohydrate sweetening agent.

20. (Currently Amended) A berry based drink comprising 0.5-19% by weight

carbohydrate sweetening agent for masking a bitter, sour and/or astringent taste of the

berry based drink, said drink additionally comprising a plant sterol ester in an amount

effective to reduce the amount of carbohydrate sweetening agent used to mask the

bitter, sour, and/or astringent taste of the berry based drink in comparison to a

comparable berry based drink which does not comprise the plant sterol ester, wherein

the amount of plant sterol ester is 0.2-5.0% by weight, preferably 0.3-4.0% by weight

plant sterol ester and 0.5-19% by weight, preferably 1.0-10% by weight carbohydrate

sweetening agent.

19.

21. (Currently Amended) A fruit juice based drink comprising <u>0.1-7.5% by</u>

weight sucrose for masking a bitter, sour and/or astringent taste of the fruit juice based

drink, said drink additionally comprising a plant sterol ester in an amount effective to

reduce the amount of sucrose used to mask the bitter, sour, and/or astringent taste of

the berry based drink in comparison to a comparable fruit juice based drink which does

not comprise the plant sterol ester, wherein the amount of plant sterol ester is 0.2-5.0%

by weight, preferably 0.3-4.0% by weight plant sterol ester and 0.1-7.5% by weight,

preferably 0.3-7.5% by weight more, preferably 0.3-5.0% by weight, and most preferably

0.3-4.0% by weight sucrose.

A fruit juice based drink comprising at least 50% by 22. (Currently Amended)

weight, preferably at least 75% by weight, more preferably 100% by weight citrus fruit

juice calculated on the amount of total fruit juice in the product[[,]] and 0.2-7.5% by

weight carbohydrate sweetening agent for masking a bitter, sour and/or astringent taste

of the fruit juice based drink, said drink additionally comprising and plant sterol ester in

an amount effective to reduce the amount of carbohydrate sweetening agent used to

mask the bitter, sour, and/or astringent taste of the fruit juice based drink in comparison

to a comparable fruit juice based drink which does not comprise the plant sterol ester,

wherein the amount of plant sterol ester is 0.2-5.0% by weight, preferably 0.3-4.0% by

weight plant sterol ester and 0.2-7.5% by weight, preferably 0.3-5.0% by weight, more

preferably 0.5-4.0% by weight carbohydrate sweetening agent.

A fruit juice based drink comprising 0.00005-0.05% by (Currently Amended) 23.

weight non-carbohydrate sweetening agent for masking a bitter, sour and/or astringent

taste of the fruit juice based drink, said drink additionally comprising a plant sterol ester

in an amount effective to reduce the amount of non-carbohydrate sweetening agent

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used to mask the bitter, sour, and/or astringent taste of the fruit juice based drink in

comparison to a comparable fruit juice based drink which does not comprise the plant

sterol ester, wherein the amount of plant sterol ester is 0.2-5.0% by weight, preferably

0.3-4.0% by weight plant sterol ester and 0.00005-0.05% by weight, preferably 0.00005-

0.03% by weight, more preferably 0.0001-0.02% by weight non-carbohydrate

sweetening agent.

A fermented milk product, such as yoghurt or yoghurt 24 (Currently Amended)

drink, comprising 0.5-6.0% by weight carbohydrate sweetening agent for masking a

bitter, sour and/or astringent taste of the fermented milk product, said product

additionally comprising a plant sterol ester in an amount effective to reduce the amount

of carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste

of the fermented milk product in comparison to a comparable fermented milk product

which does not comprise the plant sterol ester, wherein the amount of plant sterol ester

is 0.2-8.0% by weight, preferably 0.3-6.0% by weight plant sterol ester and 0.5-6.0% by

weight, preferably 0.5-5.0% by weight, most preferably 0.5-4.0% by weight

carbohydrate sweetening agent.

A fermented milk product, such as yoghurt or yoghurt (Currently Amended) 25.

drink, comprising 0.00005-0.08% by weight non-carbohydrate sweetening agent for

masking a bitter, sour and/or astringent taste of the fermented milk product, said

product additionally comprising a plant sterol ester in an amount effective to reduce the

amount of non-carbohydrate sweetening agent used to mask the bitter, sour, and/or

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astringent taste of the fermented milk product in comparison to a comparable fermented

milk product which does not comprise the plant sterol ester, wherein the amount of plant

sterol ester is 0.2-8.0% by weight, preferably 0.3-6.0% by weight plant sterol ester and

0.00005-0.08% by weight, preferably 0.0003-0.05% by weight, more preferably

0.002-0.02% by weight non-carbohydrate sweetening agent.

(Currently Amended) Α cereal-based yoghurt-like product 26. voghurt

comprising 0.5-9.5% by weight carbohydrate sweetening agent for masking a bitter,

sour and/or astringent taste of the cereal-based yoghurt product, said product

additionally comprising a plant sterol ester in an amount effective to reduce the amount

of carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste

of the cereal-based voghurt product in comparison to a comparable cereal-based

yoghurt product which does not comprise the plant sterol ester, wherein the amount of

plant sterol ester is 0.2-12% by weight, preferably 0.5-7.0% by weight plant sterol ester

and 0.5-9.5% by weight, preferably 1.0-8.0% by weight carbohydrate sweetening agent.

A soy based yoghurt-like yoghurt product comprising (Currently Amended) 27.

soy and 0.5-9.0 % by weight carbohydrate sweetening agent for masking a bitter, sour

and/or astringent taste of the yoghurt product, said product additionally comprising a

plant sterol ester in an amount effective to reduce the amount of carbohydrate

sweetening agent used to mask the bitter, sour, and/or astringent taste of the yoghurt

product in comparison to a comparable yoghurt product which does not comprise the

plant sterol ester, wherein the amount of plant sterol ester is 0.2-12% by weight,

preferably 0.5-7.0 % by weight plant sterol ester and 0.5-9.0 % by weight, preferably 1.0-8.0% by weight carbohydrate sweetening agent.

28. (Currently Amended) A sey-based-yeghurt-like yeghurt product comprising soy and 0.00005-0.08% by weight non-carbohydrate sweetening agent for masking a bitter, sour and/or astringent taste of the yeghurt product, said product additionally comprising a plant sterol ester in an amount effective to reduce the amount of non-carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste of the yeghurt product in comparison to a comparable yeghurt product which does not comprise the plant sterol ester, wherein the amount of plant sterol ester is 0.2.-12% by weight, preferably 0.5-7.0% by weight plant sterol ester and 0.00005-0.08% by weight, preferably 0.0003-0.05% by weight, more preferably 0.002-0.02% by weight non-carbohydrate sweetening agent.

29. (Currently Amended) An ice <u>cream</u> eream-like product comprising <u>0.5 7.0%</u> by weight carbohydrate sweetening agent for masking a bitter, sour and/or astringent taste of the ice cream product, said product additionally comprising a plant sterol ester in an amount effective to reduce the amount of carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste of the ice cream product in comparison to a comparable ice cream product which does not comprise the plant sterol ester, wherein the amount of plant sterol ester is 0.2-18% by weight, preferably 0.5-12% by weight plant sterol ester and 0.5-7.0% by weight, preferably 0.5-6.0% by weight, more preferably 0.8-5.0% by weight carbohydrate sweetening agent.

30. (Currently Amended) A Liquid liquid meal replacement product comprising 0.5-6.5% by weight carbohydrate sweetening agent for masking a bitter, sour and/or astringent taste of the liquid meal replacement product, said product additionally comprising a plant sterol ester in an amount effective to reduce the amount of carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste of the liquid meal replacement product in comparison to a comparable liquid meal replacement product which does not comprise the plant sterol ester, wherein the amount of plant sterol ester is 0.2-10% by weight, preferably 0.5-.5.0% by weight plant

sterol ester and 0.5-6.5% by weight, preferably 0.5-6.0% by weight, more preferably

0.8-5.0% by weight carbohydrate sweetening agent.

31. (Currently Amended) A tea based drink comprising <u>0.5-17% by weight</u> carbohydrate sweetening agent for masking a bitter, sour and/or astringent taste of the tea based drink, said drink additionally comprising a plant sterol ester in an amount effective to reduce the amount of carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste of the tea based drink in comparison to a comparable tea based drink which does not comprise the plant sterol ester, wherein the amount of plant sterol ester is 0.2-5.0% by weight, preferably 0.3-4.0% by weight plant sterol ester and 0.5-17% by weight, preferably 1.3-12% by weight, most preferably 2.0-8.0% by weight carbohydrate sweetening agent.

32. (Currently Amended) A method for masking a bitter, sour and/or astringent

taste of an edible product comprising a sweetening agent for masking the bitter, sour, and/or astringent taste of the edible product, the method comprising incorporating into the edible product having a bitter, sour and/or astringent taste a sweetening agent in an amount less than the one present in a regular product, and a plant sterol ester in an amount effective to reduce the amount of sweetening agent used to mask the bitter, sour, and/or astringent taste of the edible product in comparison to a comparable edible product which does not comprise the plant sterol ester, wherein the amount of plant sterol ester added is from 0.2 to 25% by weight.

33. (Currently Amended) A method for preparing an edible product with low carbohydrate content comprising a carbohydrate sweetening agent for masking the bitter, sour, and/or astringent taste of the edible product, the method comprising adding to the edible product a plant sterol ester in an amount effective to reduce the amount of carbohydrate sweetening agent used to mask the bitter, sour, and/or astringent taste of the edible product in comparison to a comparable edible product which does not comprise the plant sterol ester, wherein the amount of plant sterol ester added is in an amount from 0.2 to 25% by weight and a carbohydrate sweetening agent in an amount less than the one present in a regular product.

34. (Canceled)

35. (New) The product of claim 3, wherein the amount of plant sterol ester in

the product is from 1 to 10% by weight.